

Proste Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Strzegom Pilzniejszy | 2 kg (40%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Falconers flight | 20 g | 60 min | 10.7 % |
| Boil | Falconers flight | 30 g | 25 min | 10.7 % |
| Dry Hop | Falconers flight | 40 g | 5 day(s) | 10.7 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |